



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2002 Palazzo Pinot Noir

92
points

Ruby color, spicy, savory red cherry aromas with a hint of oak; good structure, balanced with a long finish. Silky texture and complex flavors make this great for anything with mushrooms - either over a steak or with pasta.

PinotReport – April 2004

★★★★
90
points

Extremely well balanced, this is a fine blend, with spicy, fruity, toasty aromas and flavors, and a very long finish. Best version yet of this wine.

Restaurant Wine – January 2004

2001

Lush plum flavors, dried spice, a velvety mouthfeel, good structure and balance and long finish. A terrific wine in the Testarossa style.

90
points

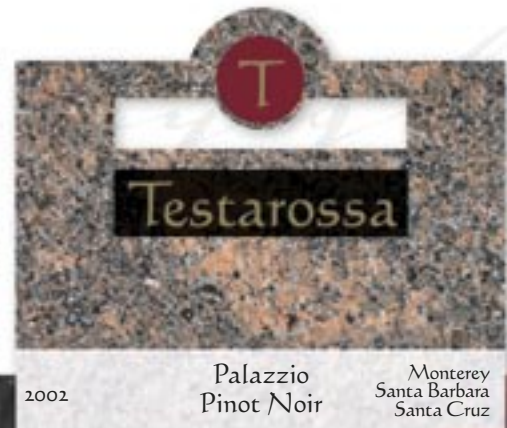
PinotReport – May 2003

2000

Some spice and plum on nose; bright plum and black cherry flavors, dried fruit and spice, great silky mouthfeel, terrific balance and long finish. An outstanding Pinot.

90
points

PinotReport – July 2002



Passion in Every Glass!

2002 Palazzio Pinot Noir

What is Testarossa's Palazzio Pinot Noir?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Pinot Noir "Palazzio" (a derivation of the Italian word for "Palace") to continue the theme we started with our Castello ("Castle") Chardonnay.

Flavor Profiles: Palazzio Pinot Noir

Palazzio Pinot Noir is a blend of several vineyards which combines more forward "*California style*" fruit from Santa Barbara, with more "*old world style*" Pinot Noir from Monterey to create a blend that combines rich forward, sweet red fruit flavors, with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

Testarossa Style: Complexity, Balance, and Silky Texture

Testarossa's "house style" is to create wines of uncommon complexity for you to enjoy, while maintaining the beautiful balance of natural wine flavors, hints of toasty new oak, a back-bone of natural acidity, and silky smooth texture that make our wines feel as good as they taste.

Testarossa's Special Pinot Noir Winemaking Techniques

It all starts in the vineyard where our winemaker, Bill Brosseau, works with our growers to balance the vines so they produce rich, flavorful, and nutritionally healthy fruit, without over or under stressing the vines. All of the fruit is carefully hand sorted, and a gravity flow process is used throughout fermentation. In the cellar we do an extended pre-fermentation cold-soak, and then use a special strain of yeast in our small custom designed 5-ton stainless steel fermentors.

Unique Characteristics of the 2002 Vintage

The 2002 vintage was a stark contrast to the 2001 season. 2002 began with slightly erratic weather in the spring, then transitioned into a steady warmth after the flowering period. Unlike 2001, the warm Indian summer continued on through October, leading to intense flavor development in the cooler sites of Monterey and Santa Barbara Counties. These combined effects led to small crops and intense, ripe flavor profiles in the finished wines.

Vineyards	Bien Nacido, Brosseau, Clos Pepe, Francioni, Garys', Michaud, Pisoni, Rosella's, Sleepy Hollow, Sonatera
Appellations	Santa Maria Valley, Santa Rita Hills, Santa Lucia Highlands, Chalone, Sonoma Coast
Average vine age	17 years
Average yield	2.2 tons per acre
Harvest	2002
Average sugar	24.7
Average total acidity	6.7g/l
Average pH	3.45
Dates harvested	9/6-10/22/2002
Bottle:	
Alcohol %	14.2%
Total acidity	6.1g/l
pH	3.54
Bottling date	9/3/2003
Time in oak	10 months
Percent new oak	50%
Production	2,765 cases
Release date	March 2003
Suggested retail price	\$32/bottle - \$17/375ml
Opt. time for consumption	2003-2008

300-A College Avenue
Los Gatos California 95030
408.354.6150 Phone
408.354.8250 Fax

wine@testarossa.com
testarossa.com

Tasting Room open daily - 11am to 5pm

2002 Palazzio Pinot Noir

PINOTREPORT

April 2004

92
points

"Ruby color, spicy, savory red cherry aromas with a hint of oak; good structure, balanced with a long finish. Silky texture and complex flavors make this great for anything with mushrooms - either over a steak or with pasta."



Testarossa Vineyards

testarossa.com